



FLORIDA TECHNICAL COLLEGE
PROGRAM: CULINARY ARTS
 CREDENTIAL: DIPLOMA
 CREDIT HOURS: 71 QUARTER CREDITS
 CONTACT HOURS: 1005

CURRICULUM SEQUENCE

Course Code	Title of Course	Credits
<u>LEVEL 1</u>		
CUL1121	Sanitation & Allergens	8
CUL1115	Cuisine, Culture & Kitchen Organization	7
CUL1155	Food & Beverage Inventory/Cost Control with Math	7
<u>LEVEL 2</u>		
BKP1103	Introduction to Baking	5
CUL1105	Basic Culinary Techniques	5
CUL2115	Facility Menu Planning, Nutrition & Development	7
CUL2145	Hospitality Supervision & Management	8
<u>LEVEL 3</u>		
CUL1140	Restaurant Service	5
CUL1109	Garde Manger	5
CUL1175	International Cuisine	5
CUL1107	Meat, Fish & Poultry Fabrication	5
<u>LEVEL 4</u>		
EXT2020	Culinary Externship	4
<i>TOTAL CREDITS</i>		71

*Key Courses: